

# At the Summit

the e-zine of Summits Wayside Tavern



7 November, 2006

## HOP FEST!

If you are a hop head (or aspire to be) you'll want to visit Summits during the month of November. We are going to be rotating over 20 of the hoppiest brews available through the stores! Some names you may recognize, some may be new... But none of these outrageous brews should be skipped! Ask your server for the list of ultra-hopped beers which include the IBUs for you to compare. This is a first for us - - - we look forward to this one!



## FIRKIN FRIDAY!!

**Santa's Private Reserve - double Hopped St Rogue Red. It will go quickly - don't miss it!!!!**

## Pint Nights

**Pint Nights are held from 7-9 pm at all locations. Drink a pint and keep the glass!** (while supplies last!)

11/11 Boddington's

11/18 Redhook

11/25 Rolling Rock ESB

## Holiday Wings!

During the months of November and December we are excited to offer three NEW, LIMITED AVAILABILITY flavors of our famous chicken wings! You will have your choice of our already famous Buffalo style chicken wings, BBQ Honey Mustard, Teriyaki, and Lemon-Pepper.

*The best part of this promotion is that for every \$20.00 in Gift Certificates you purchase during November and December you will receive a coupon good for a FREE 10-piece wings in your choice of BBQ Honey Mustard, Teriyaki, or Lemon Pepper. Some restrictions will apply.*

Get a head start on your holiday shopping and receive FREE wings!

## At the Summit...

### Thank you for being a friend...

*Van Kio - manager - Snellville*

I remembered the day at Roswell Road having a rolling rock, obviously the first time .... humm this is an interesting cool place. With a few friends and Kevin behind the bar. After a few visits trying different brews and sampling more and Kevin feeling a bit uncomfortable with our request for more samples I decided on a brown dog. A few more visits later I was hooked to the place. That's how it started for me. A month or two later, and a visit or two with Pete than Andy I was one of the guys. I stopped counting the years, Jenny tells me it's been over ten years. Where've all the years gone by.

The guys I've got to know over the years, let me tell you my life has been so blessed. The folks I've got to be apart of over the years, people from different background, countries, different social life, life experience, good and bad, interesting to say the least. More important is what a life lessons these guys have taught me.

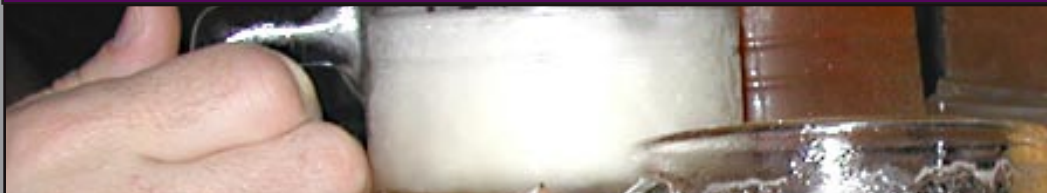
The guys I am so lucky to be a part of your team I am very luckily and thankful. Thanks for letting me apart and your friend. As I remeniscense over the years I can't help but feel good about this place and the people whom I have a chance to be side by side.

I just want to let you know that you, the guest made this happen for me and my friends here at Summits. You let us to be apart of your life. Thank you for being a friend.

See you around at Summits

*Editor's Note: Each week, we'll bring you a column featuring a thought, story, or even prose by your favorite people at Summits! And don't forget, you too can be published! Contact [snellville@summitsonline.com](mailto:snellville@summitsonline.com) for details!*

## Summit's Beer Offerings



### Snellville

Sierra Nevada Harvest  
Sierra Nevada Brown Ale  
Big Hoppy Monster  
Left Hand Milk Stout  
Jack's Pumpkin Spiced  
...and 15 different  
Oktoberfest beers!!

### Sandy Springs

Paulaner Oktoberfest  
Warsteiner Oktoberfest  
Spaten Oktoberfest  
Spaten Optimator  
Big Hoppy Monster  
Sam Adams Oktoberfest

### Cumming

Sierra Nevada Harvest  
Flying Dog Dogtoberfest  
Bar Harbor Coal Porter  
Lagunitas  
Hercules IPA  
Big Hoppy Monster

Visit us on the web at [www.summits-online.com](http://www.summits-online.com)



"At the Summit - the e-zine of Summits Wayside Tavern" is published weekly by Summits Wayside Tavern®, a restaurant chain in the southeastern US, head-quartered in Snellville, Georgia serving quality food and beverages.

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## Find your Summits!

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## Beer Geek

### Rogue 15th

Highland Black Mocha Stout

Highland's most robust beer, having a very malty body with a large, roasted chocolate flavor. is black in color with a very clean finish and a moderate hop flavor.

IBU: 25

Alcohol content: 5.3% by volume

Hops: Chinook and Mt. Hood

<http://www.rogue.com/brews.html>



## Summits University - Make Your Reservations!

### Summits University: December & January

Those of you who have been students of Summits University since last year will remember well our special events in December and January. These take our monthly tastings to a new level.

### Summits Beer & Cheese Tasting - December 2006

Rev up your palates.... This event will pair some of the world's finest cheeses with the best domestic and imported Winter and Holiday beers. Like all other tastings this will include dinner, pours of all of the beers accompanied with cheese pairings. The cost is \$59.99 per person. Please reserve your place in advance.



### Belgians, Barleywines and Bodacious Chocolates - January 2007

Just when you thought the holiday celebrations were over.... If you have a sweet tooth you simply cannot miss this night. As the name suggests this event will pair some of the richest Belgian ales and Barleywines along side gourmet chocolates. This is the ultimate pairing and this is not to be missed. The cost of \$59.99 per person includes dinner and pours of the featured beers paired with chocolates. Please reserve your place in advance.

## Beer Spotlight

### Highland Oatmeal Porter

A unique Highland creation, this robust beer is black in color, very malty with hints of chocolate-roasted flavor and a well balanced hop character.

IBU: 32

Alcohol content: 5.8% by volume

Hops: Chinook, Willamette and Cascade

<http://www.highlandbrewing.com/beerstyles.htm>



## Cooking With Beer

### Beef Tenderloin with a Dark Ale and Mushroom Sauce

- 2 heads endive
- 1 tablespoon butter, plus 2 tablespoons
- Salt and pepper
- 1 tablespoon sugar
- 1 cup dark ale beer, plus 2 cups
- 2 tablespoons vegetable oil
- 1 (2 to 3 pound) strip beef tenderloin
- 1/2 cup dark Belgium ale
- 1 red onion, sliced
- 1 cup dry wild mushrooms, soaked in 1 cup dark ale beer
- 2 cups brown veal stock
- 1/2 cup heavy cream

Preheat oven to 350 degrees F.

Cut the endives in half, remove the core, place in a small pot. Add 1 tablespoon butter, salt, pepper, sugar, and 1 cup ale beer. Bring to a boil, cover with a piece of parchment paper and place in a 350 degree oven. Cook for 30 to 40 minutes, until slightly brown in color and the beer has reduced by 1/2.

Meanwhile, heat the oil in an ovenproof frying pan or casserole. Season the meat with salt and pepper on all sides. When the oil is very hot, sear the meat, caramelizing all sides evenly. When seared, drain off the fat and add the Belgian beer.

Increase the oven temperature to 450 degrees F.

Roast the meat in the oven for 15 to 20 minutes. Remove the pan from the oven and let the meat rest for 5 minutes before slicing.

Melt 2 tablespoons butter in a heavy-bottomed pot, add the onions, and cook for 3 to 4 minutes. Squeeze the mushrooms out of the juice, and add to the onions, cook for another 2 to 3 minutes. Deglaze the pan with 2 cups beer, and reduce until almost dry. Then add the mushroom rehydrating liquid, and reduce until almost dry. Add the veal stock and the cream, and reduce at low heat until thick. Check the seasoning, reserve.

To serve, slice the meat in 1/2 to 1/4-inch thick pieces. Place on a plate, surround with the endive leaves. Put the wild mushrooms around the meat and cover with a thin layer of the sauce and serve immediately.



[http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD\\_9936\\_20499,00.html](http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_20499,00.html)

## Where in the World Are YOU??

### Where are you??

Send us a photo taken of yourself traipsing across some distant soil wearing your favorite Summit wear. If chosen, your photo will be published in our weekly newsletter and you will receive \$20 in Condors!

*Helen and I went to Savannah during their Oktoberfest celebration and took the opportunity to visit Moon River Brewing Company to sample their beer. We tried their two fest offerings and enjoyed both. The big surprise was a "tater" fest beer originally conceived as a harvest brew to celebrate the fall harvest made from jumbo sweet potatoes. The beer is served sans spices which are offered as an option on the rim of the glass we didn't try splice blend which includes ground pumpkin seeds. Moon River describes this brew is a "not so mild English-style mild ale, capitalizing on a snappy, forward malt flavor and a floral, herbal English hop character. At 4.5% ABV, the 'Tater' is a bit more forgiving on those who aren't so good at sipping".*

*We camped at Skidaway State Park and had a great time the campsites of the largest in the Georgia Park System and features salt marshes for kayaking and 3 trails out into the marshes. We recommend the campground for all of Summits patrons who like an outdoor experience. The added benefit of camping at Skidaway is being in close proximity to a Savannah a wonderful party town, plentiful seafood, lots of history and beer.*

*Attached is a photo of us in front of the brewery's kettles.*



Submit all photos and articles to attn.: Jan at: [snellville@summitsonline.com](mailto:snellville@summitsonline.com) All articles submitted become property of Summits Wayside Tavern.

## Spotlight on Food!

### Matterhorn

A generous portion of sautéed honey glazed ham and topped with imported Swiss cheese, roasted red peppers, Vidalia onions, romaine lettuce, sprouts, vine ripened tomato and French wine mustard. Served on a fresh buttered croissant with our Summits Blend.



### Hot Apple Pie a la Mode

Fresh, flaky apple pie topped with vanilla bean ice cream and drizzled with fresh Georgia honey.

For a full look at our menu, click on [www.summits-online.com](http://www.summits-online.com) and let your food adventure begin.

## Did You Know?

Each molecule of alcohol is less than a billionth of a meter long and consists of a few atoms of oxygen, carbon and hydrogen.

Christopher Columbus brought Sherry on his voyage to the New World.

Sixty-two percent of Americans report that they have used the service of a designated driver.

Vassar College was established and funded by a brewer.



[http://www.upcheer.com/jokes.php?joke\\_id=1481&cat\\_id=51&jtype=](http://www.upcheer.com/jokes.php?joke_id=1481&cat_id=51&jtype=)

## Quote of the Week

*Wine is bottled poetry. ~Robert Louis Stevenson*

## Your Weekly Summits Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
5	6 <b>RANDALL!</b> Anchor Steam / Northern Brewer	7	8 <b>CRAB!!</b>	9	10 <b>FIRKIN!!!</b>	7-9p 11 Boddington
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
12	13 Tasting -Cumm <b>RANDALL!</b> Clipper City Loose Cannon with Nugget	14 Tasting-Snell	15 Tasting-Sandy <b>ROGUE 15!!!</b> <b>CRAB!!</b>	16	17	7-9p 18 Redhook
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
19	20 <b>RANDALL!</b> Sweet IPA / Columbus	21	22 <b>CRAB!!</b>	23	24	7-9p 25 Rolling Rock ESB
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	
26	27 <b>RANDALL!</b> TBA...	28	29 <b>CRAB!!</b>	30	Dec. 1	7-9p 2 North Coast
		SN Poker!! 7:30 p	C Trivia 8p double!		C Trivia 9p SN Trivia 10p SS Trivia 10p	